

# THE FRENCH LAUNDRY

chef's tasting menu | 13 March 2016

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**"OYSTERS AND PEARLS"**

*"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and White Sturgeon Caviar*

**ROYAL OSSETRA CAVIAR**

*Horseradish "Bavarois," Bantam Hen Egg "Terrine,"  
Garden Radishes and Oyster Crackers  
( 60.00 supplement )*

**GARDEN BROCCOLI SALAD**

*Hawaiian Hearts of Peach Palm, Toasted Marcona Almonds,  
Crispy Chickpea "Panned" and "Sauce Romesco"*

**ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TORCHON"**

*Preserved Green Strawberries, Roasted Garden Fennel and Greek Yogurt  
( 30.00 supplement )*

**SLOW COOKED FILLET OF SEA TROUT**

*Garden Kumquat Marmalade, Globe Artichokes and Wild Miners Lettuce*

**WILD SCOTTISH LANGOUSTINE "BOUDIN"**

*La Ratte Potato Purée, Glazed Fava Beans and Watercress Salad*

**FOUR STORY HILL FARM POULARDE**

*Garden Spring Onions, Arrowleaf Spinach, Black Winter Truffle Purée and  
"Crème de Chou-fleur"*

**"DÉGUSTATION" OF ELYSIAN FIELDS FARM SPRING LAMB**

*Glazed Sunchokes, French Green Lentil "Ragoût" and "Sauce Charcutière"*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Corned Veal Tongue, Green Asparagus, Tomato Confit,  
Garden Romaine and "Béarnaise Mousseline"  
( 100.00 supplement )*

**ANDANTE DAIRY "TOMME DOLCE"**

*Royal Blenheim Apricot "Pâte de Fruit,"  
Toasted Pearson Farm Pecans and Belgian Endive*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED